



Petits Fours

*Petits' Choc, Tartelette Chocolat,
Litchi Chocolat Lait, Raviole Chocolat*



■ Petits' Choc for 40 pieces

Maralumi chocolate mousse

Façonnable: dark pleated mignardise (ref. 23095)
Cream 5.29 oz ; Dark 'Maralumi' couverture (ref. 20511) 5.64 oz ; Egg yolks (3 units) 1.05 oz ; Italian meringue 5.29 oz.

Process: pour boiling cream over couverture chocolate. Smooth, then add egg yolks, cool down to 113°F. Incorporate half of the

meringue (86° F) to the ganache, and then incorporate the second half. Set right away.

Candied Orange peels: SQ

Milk mousse

Milk 8,81 oz ; Slit and scraped vanilla pod: 1 ; Chantilly emulsifier 0.08 oz ; Mousse emulsifier 0.7 oz.

Process: heat up milk and vanilla. Add Chantilly cream emulsifier and mousse emulsifier, put through conical strainer and beat with a hand mixer.

Finishing touch and presentation: in a façonnable, lay candied orange peels, garnish with chocolate mousse and milk chocolate.



■ Chocolate tartlet 20 tartlets

Sweet dough

Butter 3.7 oz ; Icing sugar 2.29 oz ; Flour 3.52 oz ; Starch 2.82 oz ; Pinch of salt: 1 ; Almond powder 0.81 oz ; Egg 1.76 oz.

Process: in a hand mixer, mix butter, icing sugar, eggs first, then flour, salt, almond powder and starch. Do not over knead the dough. Store in the refrigerator for at

least 3 hours. Flatten the dough as thin as possible (approximately 1 mm) and line 3 cm diameter tartlet pastry cases. Bake at 302°F until it gets a nice golden color.

Maralumi ganache

Cream 1.76 oz ; Milk 1.76 oz ; Dark 'Maralumi' couverture (ref. 20511) 2.11 oz ; Milk 'Maralumi' couverture (ref. 20520) 1.76 oz ; 86° F syrup ; 1.41g ; Glucose 1.05 oz ; Butter 1.41 oz.

Process: bring cream and boil to the boil. Pour the couverture chocolates into the blend, while stirring with a whisk. Add syrup and glucose. Stir. Cool down to 104°F. Add butter. Store in the refrigerator.

Finishing touch and presentation: coat pre-baked tartlet pastry cases with ganache. Set a golden leaf at the center of each tartlet.



■ Litchi Chocolate Milk for approximately 20 pieces

Litchi cream

Litchi purée 4.4 oz ; Orange zest: 1 ; Egg 1.76 oz. Sugar 1.76 oz ; Butter 0.45 oz ; Gelatin sheets 0.14 oz ; Frothy whipped cream 5.29 oz ; Milk 'Elianza' Couverture (ref. 20401) SQ ; Ncaramelized hazelnuts SQ.

Process: bring litchi purée and orange zest to the boil. Pour over blanched eggs, with sugar, and boil. Take the pan off the stove and add butter and gelatin. Blend. Cool down to 95°F and stir whipped cream gently. Cool down.

Assembling: coat small ball-shaped tins with milk couverture chocolate. Leave to crystallize. Garnish with litchi cream, insert a caramelized hazelnut at the center, deepfreeze.

Finishing touch and presentation: remove from the tin and lay over a milk chocolate coin, use chocolate spray gun to coat.



■ Chocolate raviole for approximately 5 pieces

Cocoa Streusel

Butter 1.05 oz ; Fine caster sugar 1.05 oz ; Almond powder 1.05 oz ; Flour 1.05 oz ; Cocoa powder 0.17 oz ; Pinch of salt: 1 ; Butter 1.12 oz ; Dark 'Elianza' couverture (ref. 20053) 1.12 oz.

Process: bake on a silicon sheet, at 320°F for 20 minutes. Leave to cool down. Mix with melted butter and melted couverture chocolate. Lay in 3.5 cm diameter silicone round tins. Store in the refrigerator.

Process: make custard with the aforementioned ingredients. Simmer the mixture. Add gelatin. Pour over the chocolate couverture, blend and store in the refrigerator.

Milk

Milk 3.52 oz ; Sugar 0.24 oz ; Dark 'Los Ancones' couverture (ref. 20497) 1.23 oz ; Xanthane 0.07 oz ; Gelatin sheet 0.07 oz.

Process: boil milk, sugar and xanthane, pour over the melted couverture chocolate and emulsify. Add gelatin and blend. Pour into 2.5 cm diameter ball-shaped silicone tins. Deepfreeze.

Cocoa Jelly

Milk 9.87 oz ; Sugar 1.76 oz ; Cocoa powder (ref. 21005) 0.56 oz ; Red coloring: SQ ; Gelatin sheet 0.56 oz.

Process: heat up water. When boiling, add sugar, cocoa powder, red coloring. Take the pan off the stove and gelatin, dip frozen milk balls. Store in the refrigerator.

Assembling and finishing touch: with a chocolate spray gun, coat a disc of Streusel, then poach the chocolate creamy biscuit. Set a 3 cm side dark chocolate square, lay a milk raviole coated with chocolate glazing on top.

Decoration: golden leaf.



Recipe by Philippe Parc
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All the Chocolate Decorations ready for use shown in the photo are featured in our Produits de Laboratoire catalogue.